



Hot Honey BBQ Beans

28 each side 5 oz servings

Ingredients:

- 8 lbs Reser's® American Harvest BBQ Beans Medley (71117.14175)
- ½ cup Canola or avocado oil
- 4 cups Yellow onions, diced
- 2 Tbsp Dijon mustard
- 1 tsp Kosher salt
- Hot honey to drizzle

Directions:

- 1. In an 8-quart pot, sauté the onions in oil until golden brown.
- 2. Add the Dijon mustard and kosher salt to the onions and stir to combine.
- 3. Add Reser's American Harvest BBQ Beans Medley to the pot and heat through, stirring to keep from scorching.
- 4. Keep warm until ready to serve.
- 5. To serve, portion the beans into cups and drizzle with hot honey.